



MENU

CHEZ
PANISSE

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Warm toasts of cauliflower with anchovy,
baked sardines, and white beans with olive oil

Risotto alla genovese with artichokes

James Ranch lamb rubbed with rosemary;
with Bob's chicories, new potatoes, and olives

Valencia and blood oranges with
caramel and hazelnut biscotti

Tuesday, March 20, 2001

DINNER: SIXTY-FIVE DOLLARS
TAX: EIGHT PERCENT
SERVICE: FIFTEEN PERCENT
CORKAGE: EIGHTEEN DOLLARS

